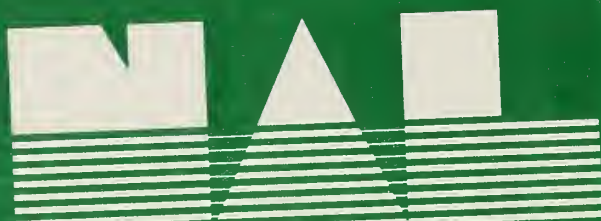


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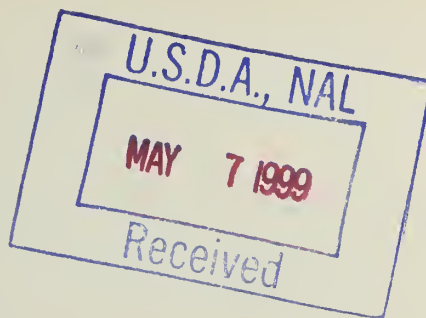
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UNITED STATES STANDARDS

for grades of

CANNED PINEAPPLE JUICE

Third Issue

EFFECTIVE MARCH 16, 1957

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since
February 17, 1950

This is the third issue of the United States Standards for Grades of Canned Pineapple Juice. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of February 13, 1957 (22 F.R. 883) to become effective March 16, 1957. Section 52.1771 was amended (22 F.R. 3535) to become effective July 1, 1957.

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF CANNED PINEAPPLE JUICE¹

Effective March 16, 1957

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AUTHORITY: §§ 52.1761 to 52.1772 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.1761 *Product description.* "Canned pineapple juice" means such product as defined in the standard of identity for canned pineapple juice (21 CFR 27.54) issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§ 52.1762 *Styles of canned pineapple juice.* (a) Style I, Unsweetened.

(b) Style II, Sugar added.

§ 52.1763 *Grades of canned pineapple juice.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned pineapple juice that possesses a very good color, is practically free from defects, possesses a very good flavor, and scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of canned pineapple juice that possesses a good color, is fairly free from defects, possesses a good flavor, and scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of canned pineapple juice that fails to meet the requirements of U. S. Grade C or U. S. Standard; and is the quality of canned pineapple juice that may or may not meet the minimum standard of quality for canned pineapple juice issued pursuant to the Federal Food, Drug, and Cosmetic Act.

FILL OF CONTAINER

§ 52.1764 *Fill of container.* The standard of fill of container for canned pineapple juice is a fill of not less than 90 percent of the total capacity of the container. Canned pineapple juice that does not meet this requirement is "Below Standard in Fill."

FACTORS OF QUALITY

§ 52.1765 *Ascertaining the grade—* (a) *General.* In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factors rated by score points in canned pineapple juice.* The relative importance of each factor which is scored is expressed numerically on the scale of

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

100. The maximum number of points that may be given such factors are:

	<i>Points</i>
(i) Color-----	20
(ii) Absence of defects-----	40
(iii) Flavor-----	40
Total score-----	100

§ 52.1766 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.1767 *Color—(a) (A) classification.* Canned pineapple juice that possesses a very good color may be given a score of 17 to 20 points. "Very good color" means that the canned pineapple juice possesses a bright, typical color characteristic of canned pineapple juice made from freshly pressed pineapple juice from properly matured and properly ripened pineapple, and which pineapple juice has been properly processed.

(b) (C) *classification.* If the canned pineapple juice possesses a good color, a score of 14 to 16 points may be given. Canned pineapple juice that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Good color" means that the canned pineapple juice possesses a characteristic color which may be slightly dull or may be light amber but is not off color.

(c) (SStd) *classification.* Canned pineapple juice that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1768 *Absence of defects—(a) General.* The factor of absence of defects refers to the degree of freedom from specks and other objectionable particles and to the quantity of finely divided "insoluble solids" that may be present.

(b) (A) *classification.* Canned pineapple juice that is practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that the canned pineapple juice does not contain specks or other objectionable particles that affect the appearance or palatability of the juice and that the canned pineapple juice may contain not less than 5 percent nor more than 26 percent finely divided "insoluble solids" when determined in accordance with the method outlined in this subpart.

(c) (C) *classification.* If the canned pineapple juice is fairly free from defects, a score of 28 to 33 points may be given. Canned pineapple juice that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that the canned pineapple juice may contain specks or other objectionable particles that do not materially affect the appearance or palatability of the juice and that the canned pineapple juice may contain not less than 5 percent nor more than 30 percent finely divided "insoluble solids" when determined in accordance with the method outlined in this subpart.

(d) (SStd) *classification.* Canned pineapple juice that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule). Canned pineapple juice that contains less than 5 percent or more than 30 percent finely divided "insoluble solids," when determined in accordance with the method outlined in this subpart, is also "Below Standard in Quality—Good Food—Not High Grade."

§ 52.1769 *Flavor—(a) (A) classification.* Canned pineapple juice that possesses a very good flavor may be given a score of 34 to 40 points. "Very good flavor" means a fine, distinct canned pineapple juice flavor, characteristic of canned pineapple juice made from properly matured and properly ripened pineapple, and which pineapple juice is free

from any caramelized flavor and that the canned pineapple juice meets the following requirements:

(1) *Brix*. Not less than 12.0 degrees.
 (2) *Acid*. Not more than 1.10 grams of acid per 100 milliliters of the juice.

(3) *Brix-acid ratio*. Not less than 12 to 1.

(b) (*C*) *classification*. If the canned pineapple juice possesses a good flavor, a score of 28 to 33 points may be given. Canned pineapple juice that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Good flavor" means a good, normal canned pineapple juice flavor that may be slightly caramelized but is free from objectionable flavor or off flavor of any kind and that the canned pineapple juice meets the following requirements:

(1) *Brix*. Not less than 10.5 degrees.
 (2) *Acid*. Not more than 1.35 grams of acid per 100 milliliters of the juice.

(3) *Brix-acid ratio*. Not less than 12 to 1.

(c) (*SStd*) *classification*. If the canned pineapple juice fails to meet the requirements of paragraph (b) of this section, if the canned pineapple juice has the flavor of fruit not properly matured or not properly ripened, or if the canned pineapple juice is definitely unpalatable, a score of 0 to 27 points may be given. Canned pineapple juice that falls into this classification shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule). Canned pineapple juice that fails to meet any one of the requirements of paragraph (b) of this section with respect to Brix or Acid or Brix-acid ratio is also "Below Standard in Quality—Good Food—Not High Grade."

EXPLANATIONS AND METHODS OF ANALYSES

§ 52.1770 *Explanation of terms and analyses*—(a) *Brix*. "Brix" in canned pineapple juice means the soluble solids

content as determined by the method prescribed in the "Official Methods of Analysis of the Association of Official Agricultural Chemists," "Solids—By Means of Spindle—Official."

(b) *Acid*. "Acid" in canned pineapple juice means the grams of acid, calculated as anhydrous citric acid, contained in 100 milliliters of the juice. Total acidity of the juice is determined by the following method:

(i) Measure with a pipette 10 milliliters of the unfiltered drained liquid into a 250-milliliter Erlenmeyer flask.

(2) Add 25 milliliters of freshly boiled, distilled water and 0.3 milliliter of 1-percent phenolphthalein solution.

(3) Titrate with one-tenth normal sodium hydroxide solution to a faint, permanently pink coloration.

(4) Multiply the number of milliliters of one-tenth normal sodium hydroxide required by 0.064 to calculate the number of grams of anhydrous citric acid per 100 milliliters of drained liquid.

(c) Finely divided "insoluble solids". The quantity of "finely divided 'insoluble solids'" is determined as follows:

(i) Measure 50 milliliters of thoroughly stirred pineapple juice into a cone-shaped graduated tube of the long-cone type, measuring approximately $4\frac{3}{16}$ inches from tip to top calibration and having a capacity of 50 milliliters.

(ii) Place the tube in a suitable centrifuge, the approximate speed of which is related to diameter of swing in accordance with Table I of this subpart. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

(iii) The milliliter reading at the top of the layer of "insoluble solids," after centrifuging 3 minutes, is multiplied by two to obtain the percentage of "insoluble solids."

Diameter:	TABLE I	Approximate revolutions per minute
10 inches.....		1,609
10½ inches.....		1,570
11 inches.....		1,534
11½ inches.....		1,500
12 inches.....		1,468
12½ inches.....		1,438
13 inches.....		1,410
13½ inches.....		1,384
14 inches.....		1,359
14½ inches.....		1,336
15 inches.....		1,313
15½ inches.....		1,292
16 inches.....		1,271
16½ inches.....		1,252
17 inches.....		1,234
17½ inches.....		1,216
18 inches.....		1,199
18½ inches.....		1,182
19 inches.....		1,167
19½ inches.....		1,152
20 inches.....		1,137

LOT INSPECTION AND CERTIFICATION

§ 52.1771 *Ascertaining the grade of a lot.* The grade of a lot of canned pineapple juice covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.1772 *Score sheet for canned pineapple juice.*

Size and kind of container.....		
Container mark or identification.....		
Label.....		
Liquid measure (Fl. ounces).....		
Vacuum (inches).....		
Brix measurement (° Brix).....		
Acid (anhydrous citric: grams/100 ml.).....		
Brix-acid ratio.....		
Insoluble solids (%).....		
<hr/>		
Factors		Score points
<hr/>		
Color.....	20	(A) 17-20 (C) ¹ 14-16 (SStd) ¹ 0-13
Absence of defects.....	40	(A) 34-40 (C) ¹ 28-33 (SStd) ¹ 0-27
Flavor.....	40	(A) 34-40 (C) ¹ 28-33 (SStd) ¹ 0-27
<hr/>		
Total score.....	100	
<hr/>		
Grade.....		

¹ Indicates limiting rule.

The United States Standards for Grades of Canned Pineapple juice (which is the third issue) contained in this subpart shall become effective 30 days after the date of publication hereof in the FEDERAL REGISTER and thereupon will supersede the United States Standards for Grades of Canned Pineapple Juice (7 CFR 52.1761—52.1771) which have been in effect since February 17, 1950.

(Sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624)

Dated: February 8, 1957.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

Published in the Federal Register, February 13, 1957 (22 F. R. 883)

Section 52.1771 amended May 22, 1957 (22 F. R. 3535)

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